

HashBrowns350

Number of Servings: 350 (153.54 g per serving)

Amount	Measure	Ingredient
112.00	lb	Hash Browns, country style, fzn
5.00	cup	Peppers, bell, green, sweet, freeze dried
2 1/2	qt	Onion, white, fresh, chpd
5.00	cup	Margarine, soft, safflower oil
700.00	ea	Cooking Spray, butter flvr, 1/3 sec spray

Nutrients per serving

Nutrition Facts		
Serving Size (154g)		
Servings Per Container		
Amount Per Serving		
Calories 100	Calories from Fat 25	
% Daily Value*		
Total Fat 3g		5%
Saturated Fat 0g		0%
Trans Fat 0g		
Cholesterol 0mg		0%
Sodium 40mg		2%
Total Carbohydrate 16g		5%
Dietary Fiber 4g		16%
Sugars 5g		
Protein 2g		
Vitamin A 2%	Vitamin C 15%	
Calcium 4%	Iron 4%	
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.		
	Calories:	2,000 2,500
Total Fat	Less than	65g 80g
Saturated Fat	Less than	20g 25g
Cholesterol	Less than	300mg 300 mg
Sodium	Less than	2,400mg 2,400mg
Total Carbohydrate		300g 375g
Dietary Fiber		25g 30g
Calories per gram:		
Fat 9 • Carbohydrate 4 • Protein 4		

Instructions

Serving size: 1/2 cup-2/3 C(#8 scoop)-1CS

Saute peppers & onion in pan

Place hash browns, onions and peppers on well sprayed baking pan. Drizzle with melted margarine. Spray top with cooking spray.

Bake at 425 F 20-30 minutes (or more, amount of time depends on yield being prepared and thickness on baking pan).

To retain crispness, serve immediately.

HACCP

Cooking :

- Cook to an internal temperature of 135 F for 15 seconds.

Holding :

- Hold for hot service at an internal temperature of 135 F or higher.

Cooling :

- Cool to an internal temperature of 70 F within 2 hours and cooled to 41 F within 4-6 hours.